

### Amendments to the Claims

Please amend the claims in the above-identified patent application as follows:

1. (currently amended) An essentially anhydrous, hydrophobic, substantially pigment free, homogeneous and stable carrier gel, free of synthetic oils, consisting essentially of a minor proportion by weight of a waxy solid and a major proportion by weight of a naturally occurring vegetable oil, the gel being present as a colloid in which the dispersed phase of waxy solid particles has combined with the continuous phase of vegetable oil to produce a semi-solid material substantially free of any solvent, the gel having physical properties including viscosity, stability, emolliency and occlusivity similar to that of petrolatum so as to be a substitute for petrolatum but having a destabilization point in the range from 52°C (125 °F) to 100°C (212°F) having particles of waxy solid in a size range from about 0.1 µm to 10 µm homogeneously distributed as a disperse phase the gel having a viscosity in the range from 10,000 cP at 25°C measured with a T-A bar at 0.5 rpm, to about 100,000 cp at 25°C measured with a T-F bar at 0.1 rpm, each measured with a Brookfield Model DV-II+ Viscometer on a Model D Helipath stand, the gel being stable for at least 30 days when confined in a container in an air atmosphere at 40°C at substantially sea level.
  
2. (currently amended) The carrier gel of claim 1 wherein the vegetable oil includes from 0 to 15% by weight of a hydrogenated vegetable oil and the gel has particles of waxy solid in a size range from about 0.1 µm to 10 µm homogeneously distributed as a disperse phase the gel having a viscosity in the range from 10,000 cP at 25°C measured with a T-A bar at 0.5 rpm, to about 100,000 cp at 25°C measured with a T-F bar at 0.1 rpm, each measured with a Brookfield Model DV-II+ Viscometer on a Model D Helipath stand, the gel being stable for at least 30 days when confined in a container in an air atmosphere at 40°C at substantially sea level.

3. (original) The carrier gel of claim 1 wherein the vegetable oil is present in an amount in the range from about 55% to 95%, and the waxy solid is present in an amount in the range from about 5% to 40%.

4. (original) The carrier gel of claim 3 wherein the vegetable oil is present in an amount in the range from about 60% to 90% by weight of the gel, and the waxy solid is present in an amount in the range from about 10% to 25%.

5. (currently amended) A method for preparing a carrier gel, comprising, heating a mixture consisting of a minor proportion by weight of a waxy solid and a major proportion by weight of a ~~naturally occurring~~ vegetable oil substantially free of any solvent, to a temperature above the melting point of the waxy solid but below a temperature at which either of the components is degraded to form a homogeneous colloidal solution;

cooling the mixture to a temperature below about 38°C (100°F) to form a slurry having an initial viscosity in the range from about 2,000 cp to 50,000 cp at 25°C;

continuously mixing the slurry with sufficient energy to raise the temperature at least 5°C to form a rheopectic mass and simultaneously cooling the mass to a temperature below 49°C (120°F);

thereafter cooling the rheopectic mass to ambient temperature; and, recovering a cool and stable carrier gel having physical properties similar to that of petrolatum so as to be a substitute for petrolatum but having a destabilization point in the range from 52°C (125 °F) to 100°C (212°F) having no visible slump at 30°C for a period of 24 hr, and a viscosity in the range from 10,000 cP at 25°C measured with a T-A bar at 0.5 rpm, to about 100,000 cP at 25°C measured with a T-F bar at 0.1 rpm, each measured with a Brookfield Model DV-II+ Viscometer on a Model D Helipath stand.

6. (currently amended) The method of claim 4 wherein the cool ~~and stable~~ gel having no visible slump at 30°C for a period of 24 hr, and a viscosity in the range from 10,000

cP at 25°C measured with a T-A bar at 0.5 rpm, to about 100,000 cP at 25°C measured with a T-F bar at 0.1 rpm, each measured with a Brookfield Model DV-II+ Viscometer on a Model D Helipath stand is held open to the atmosphere for at least 8 hr to enhance the stability of the gel.

7. (previously presented) The method of claim 4 including heating the mixture to a temperature from about 5°C to 20°C above the melting point of the waxy solid; and, wherein the vegetable oil is present in an amount in the range from about 55% to 95%, and the waxy solid is present in an amount in the range from about 5% to 45%.

8. (currently amended) An emollient carrier gel produced by heating a mixture consisting of a minor proportion by weight of a waxy solid and a major proportion by weight of a naturally occurring vegetable oil substantially free of any solvent, to a temperature above the melting point of the waxy solid but below a temperature at which either of the components is degraded to form a homogeneous colloidal solution;

cooling the mixture to a temperature below about 38°C (100°F) to form a slurry having an initial viscosity in the range from about 2,000 cp to 50,000 cp at 25°C; continuously mixing the slurry with sufficient energy to raise the temperature at least 5°C to form a rheopectic mass and simultaneously cooling the mass to a temperature below 49°C (120°F);

thereafter cooling the rheopectic mass to ambient temperature; and, recovering a cool and stable carrier gel having physical properties similar to that of petrolatum so as to be a substitute for petrolatum but having a destabilization point in the range from 52°C (125 °F) to 100°C (212°F) having no visible slump, a viscosity in the range from 10,000 cP at 25°C measured with a T-A bar at 0.5 rpm, to about 100,000 cP at 25°C measured with a T-F bar at 0.1 rpm and a Brookfield Model DV-II+ Viscometer on a Model D Helipath stand.

9. (previously presented) The carrier gel of claim 7 wherein the cool and stable gel is held open to the atmosphere for at least 8 hr to enhance the stability of the gel.

10. (previously presented) The carrier gel of claim 7 including heating the mixture to a temperature from about 5°C to 20°C above the melting point of the waxy solid; and, wherein the vegetable oil is present in an amount in the range from about 55% to 95%, and the waxy solid is present in an amount in the range from about 5% to 45%.